



Italian Dinner Night

Saturday - May 20th
seatings at 5pm & 7pm

Four courses of classic Italian fare
...and bring your own wine or beer!

Choose your option for each course:

Almond Ricotta Caprese Salad

fresh bread, basil, EVOO
heirloom tomato,
(gf option)

COURSE 1

OR

Trumpet Mushroom

"Scallops" (GF)
purple cauliflower puree, sprouts

Italian Wedding Soup

kale, tomato, garlic,
tiny seitan "meatballs",
white beans, orzo

COURSE 2

OR

**Roasted Red Pepper &
Yellow Squash Salad (GF)**

mixed greens, celery, chickpea
croutons, olives, walnuts,
house Italian dressing

House Gnocchi

spinach, parsnip, potato,
bolognese sauce

COURSE 3

OR

Swiss Chard & Mushroom

Ravioli (GF)
spicy arrabiata sauce,
gluten free ravioli pasta

**Toasted Pistachio &
Chocolate Cannoli**

almond ricotta/coconut filling

COURSE 4

OR

Raw Tiramisu (GF)

layers of cashew, date, walnut,
cold-pressed espresso

four course dinner | \$40/person
reservations &
pre-payment required

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